



NESCAFÉ Solution 8/60 Beverage System

Operations Manual



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WARNINGS



DANGER

Hot water



DANGER

Electric shock



Always switch OFF the machine before performing any cleaning activity.



Follow the cleaning and disinfection, and maintenance schedule in this user manual. When in doubt, always consult this manual.



Wash hands before performing these operations.



Use gloves for handling chemicals.



Use clean and foodgrade utensils for cleaning (do not use wooden utensils).

ATTENTION: To ensure quality & safety, use only NESTLÉ PROFESSIONAL products and potable water. This machine must remain closed during operation.

DISCLAIMER: The machine is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Children must be supervised not to play with the machine.

This machine is intended to be used indoor, in household and similar applications such as:

- small shops, convenience stores and kiosks (protected against rain)
- bars and restaurants
- staff kitchen areas in shops, offices and other working environments
- by clients in hotels and motels

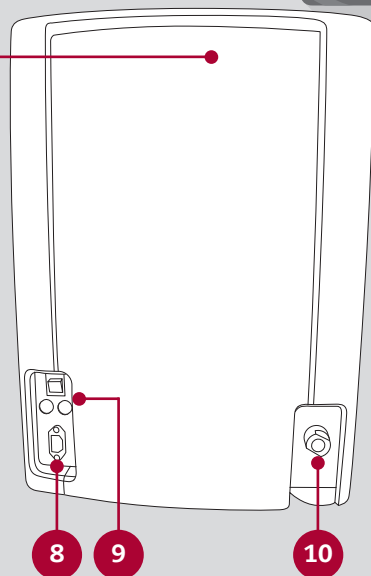
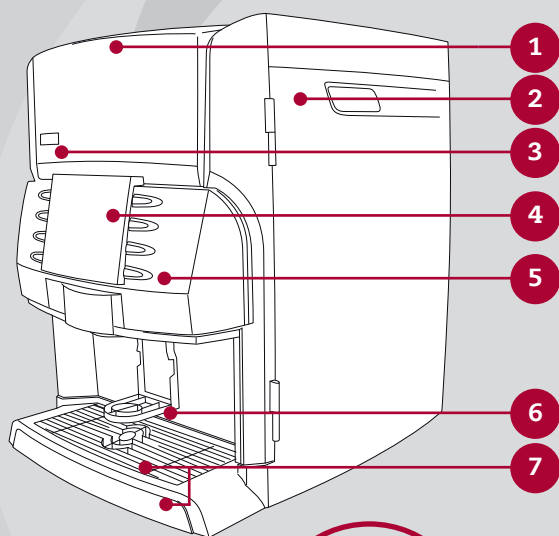
SPECIFICATIONS:

Power: 110 V or 230 V / 50Hz-60Hz - 1700W to 2000W

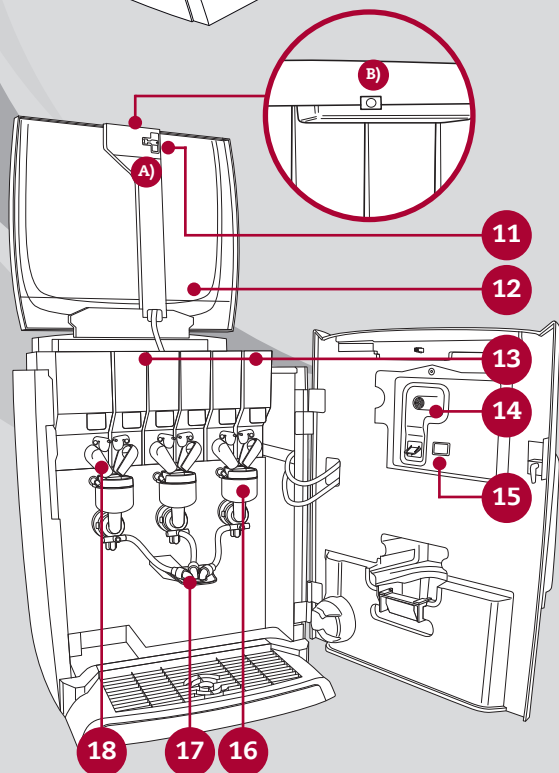
Dimensions: Height: 60.0cm • Depth: 58.0cm • Width: 45.0cm • Weight: 35.0kg

BASIC PARTS OF THE MACHINE

2

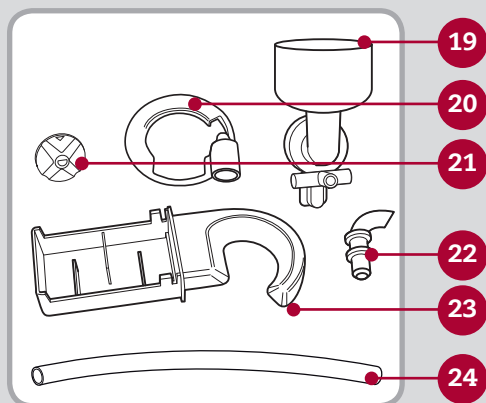


1. Front and back panels
2. Side panel
3. Display
4. Selection panel/ buttons
5. Pre-selection button (optional)
6. Espresso cup stand
7. Drip tray and grid
8. Electrical socket
9. Power switch
10. Water inlet
11. Key clip (A) and locator (B)
12. Machine lid
13. Canister
14. Programming button
15. Programming key connector
16. Mixing bowls
17. Dispense head bracket
18. Powder chute



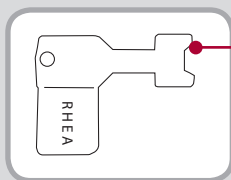
BASIC PARTS OF THE MACHINE

Mixing bowl and detailed parts



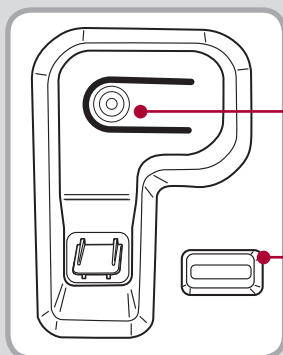
- 19. Mixing bowl, whipper housing (in one piece) and clamp
- 20. Water inlet (separate piece)
- 21. Impeller
- 22. Nozzle
- 23. Steam trap
- 24. Dispensing tube

Key clip



- 25. Key clip

Programming panel



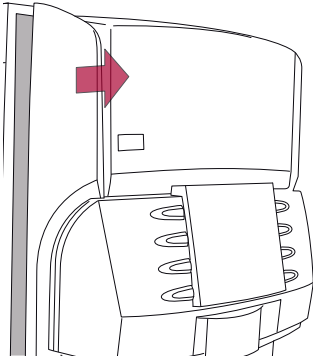
- 26. Programming button
- 27. Programming key connector

LOADING PRODUCTS

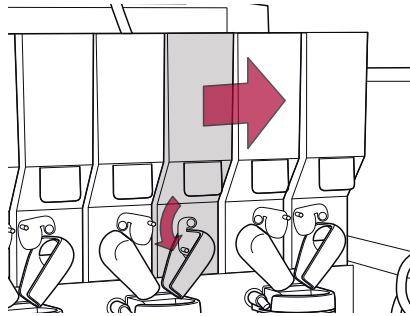
3



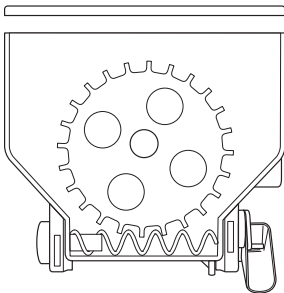
WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.



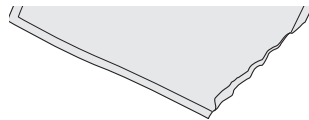
1. Open the front door.



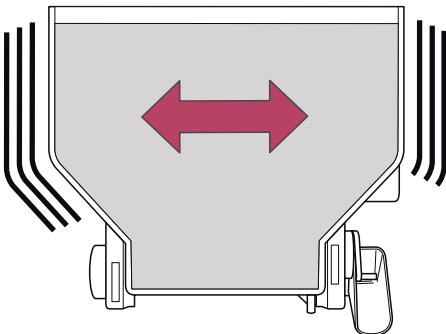
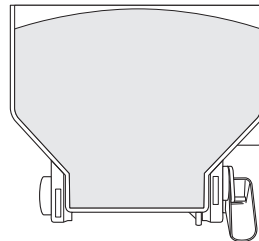
2. Close the powder chute and remove the canister, if desired you can lift the lid of the machine for easier access to the canister.



3. Before opening agitate the canister to force all remaining powder down the delivery screw.



4. Fill the selected canister with powder until about 1cm from the top.
5. Fill all the other canisters with powder until about 1cm from the top.



6. Close canister with lid.

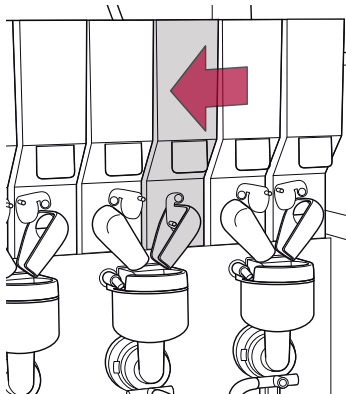
7. Shake gently to equalize.

5

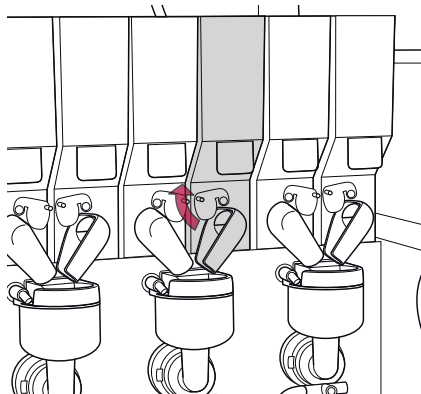
LOADING PRODUCTS



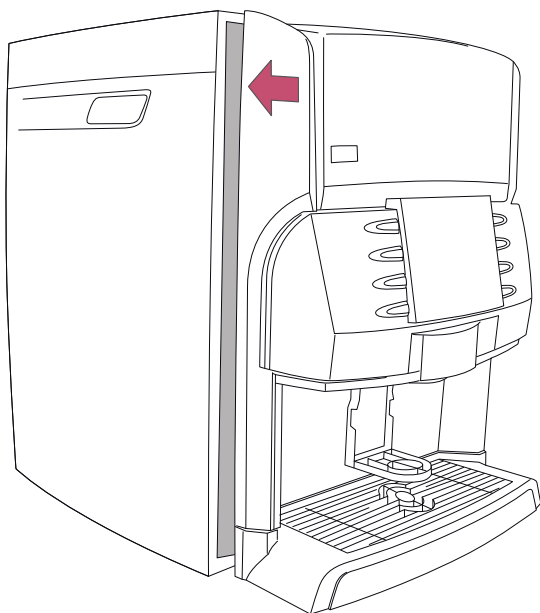
WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.



8. Put the canister back in the correct place (ensure correct connection with the powder motor).



9. Open the powder chute.

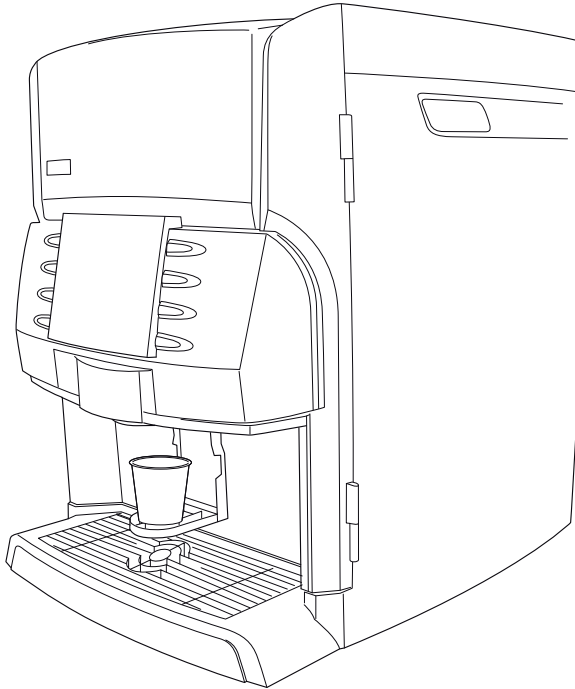


10. Close the front door. Check your machine is ready by dispensing test beverage(s).

DISPENSING A DRINK



THIS MACHINE SHOULD ONLY BE USED WITH POTABLE WATER OR BOTTLED WATER TO ENSURE CONSISTENCY AND BEVERAGE QUALITY.



1. Place a cup exactly in the centre of the grid or on the espresso cup stand for espresso.
2. Select a drink by pushing a selection button.
3. The desired selection button will remain ON and all other buttons will switch OFF.
4. The dispensing area will be illuminated by a flashing light and the display will show the name of your chosen drink. When dispensing has finished all selection buttons will light up and the dispense area light will remain ON.
5. When the display reads 'remove cup please', remove the cup and enjoy your drink.

WARNING:

Never remove the cup or place your hands in the dispensing area during preparation!

NOTE: For advice on best practices for water safety/quality and hardness, please refer to the **NESTLÉ PROFESSIONAL** Water Management Tool.

If selection button 8 is defined as a "pre-selection" button then 14 beverage choices will be available rather than 8.

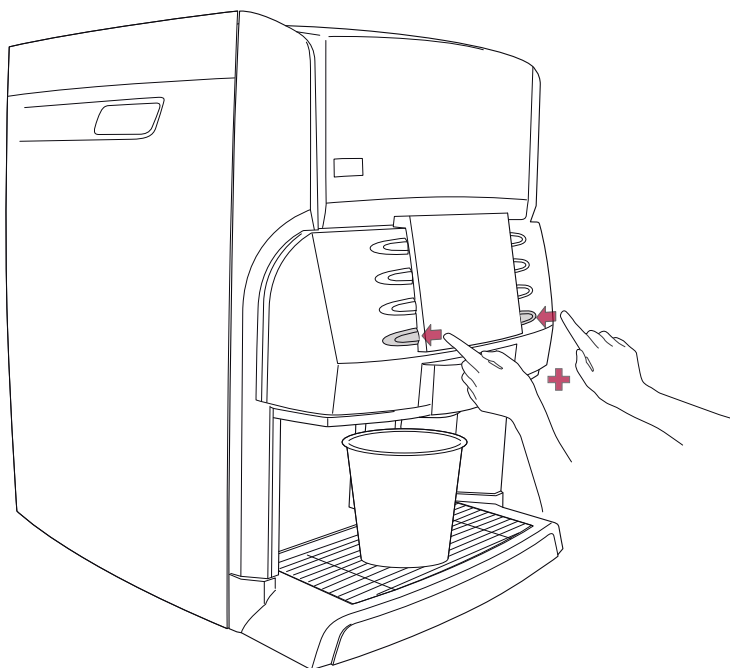
RINSE



CAREFUL HOT WATER!

MORNING, AFTERNOON, EVENING (3x / DAY)

Semi automatic rinse process.



1. Place a bucket (min 0.5 litre) on the drip tray grid to collect the rinsing water.

2. Push and hold buttons 4 and 8 simultaneously for a few seconds.

3. The automatic rinse process will start by rinsing mixing bowl 1, followed by mixing bowl 2 etc. (check display).

4. Discard the dirty water.

NOTE: Every time you carry out a rinse, take the opportunity to empty the drip tray.

CLEANING & HYGIENE PROCEDURES



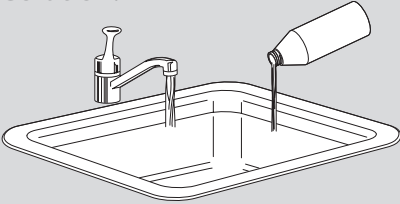
TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.

Materials: Single use paper towels, brushes, detergent and disinfectant.

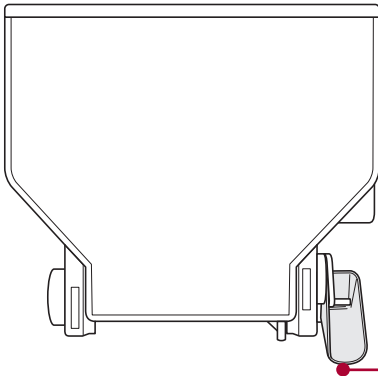
Preparation of disinfection solution:



1. Prepare a 100 ppm free chlorine solution (foodgrade disinfectant).
2. Completely submerge all dismantled parts in the solution for at least 15 minutes.
3. Wipe dry or air dry completely before reassembling.

EVERY 24 HOURS Manual cleaning process.

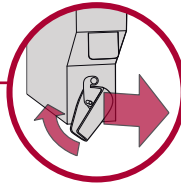
A. Powder chute:



1. Open the front door.
2. Close the powder chute and clean it with a brush.

Every time new product is loaded close the powder chute, unclip and remove it.

3. Clean (and/or disinfect) according to the Mandatory Cleaning and Disinfection Table on page 14.
4. Rinse with clean water, and wipe dry or air dry completely before reassembling.



Ensure the powder chute is completely dry before refitting to the canister. Failing to do so could adversely affect consistency and in cup quality by contamination or clogging of the chute.

NOTE: All parts can be cleaned in a dishwasher.

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



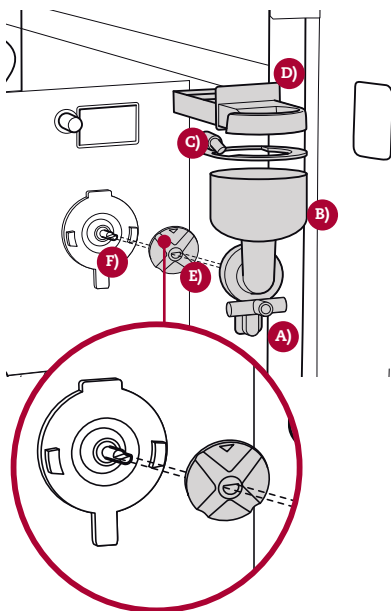
WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.

Materials: Single use paper towels, brushes, detergent and disinfectant.

EVERY 24 HOURS

Manual cleaning process.

B. Steam traps and mixing bowls, whipper housings, impellers and dispensing tubes



NOTE: Please ensure the following when reassembling mixing bowl:
1/ correct alignment of impeller and whipper motor shaft
2/ correct alignment of motor housing and mixing bowl with clamp

1. Open the front door.
2. Close powder chute and remove canister.
3. Move the clamp (A) to the right to unlock and remove the mixing bowl (B) and water inlet (C) all together.
4. Remove the steam trap (D).
5. Remove the impeller (E) from the whipper motor shaft (F) if desired you may use the steam trap as a lever. Remove the 'O'-ring.
6. Disconnect the beverage dispensing tube from mixing bowl outlet, dispense head bracket.
7. Clean (and/or disinfect) all parts according to the Mandatory Cleaning and Disinfection Table on page 14.
8. Rinse with clean water and wipe dry or air dry completely before reassembling.
9. Additionally, before reassembling, wash and disinfect the whipper motor shaft (F) and area with hot water.

NOTE: All parts can be cleaned in a dishwasher.
Cleaning of whipper motor collar and seal should be performed only by a technician.

CLEANING & HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



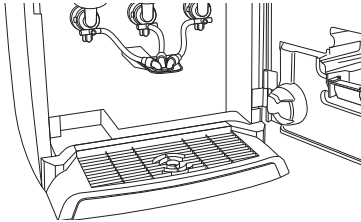
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Materials: Single use paper towels, brushes, detergent and disinfectant.

EVERY 24 HOURS

Manual cleaning process.

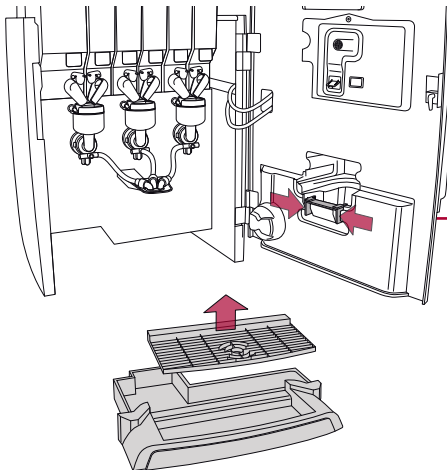
C. Drink delivery area and exterior of the machine



1. Open the door.

2. Clean (and/or disinfect) according to the Mandatory Cleaning and Disinfection Table on page 14.

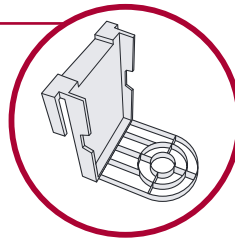
D. Drain drip tray grid and espresso cup stand



1. Empty the drip tray.

2. Unclip and remove the espresso cup stand.

3. Clean (and/or disinfect) all parts, according to the Mandatory Cleaning and Disinfection Table on page 14.



NOTE: All parts can be cleaned in a dishwasher.

HYGIENE PROCEDURES



TURN OFF THE MACHINE BEFORE UNDERTAKING DAILY CLEANING.



WASH HANDS THOROUGHLY WITH WATER AND SOAP BEFORE HANDLING THE MACHINE AND THE PRODUCTS. ONLY USE POTABLE WATER TO CLEAN AND FILL THE MACHINE.

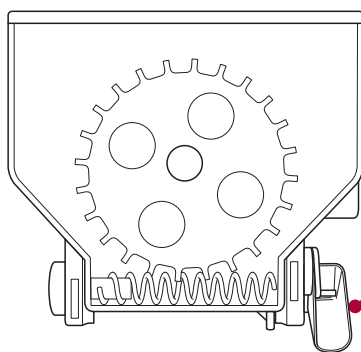
Materials: Single use paper towels, brushes, detergent and disinfectant.

WEEKLY / MONTHLY

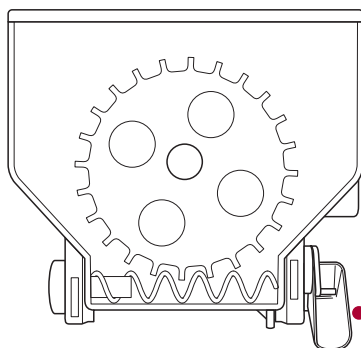
For various items, see the Mandatory Cleaning and Disinfection Table on page 14.

TWICE A YEAR

Ingredient canister.



1. Disassemble all parts of the canister: dosing screws, wheels, powder chute, etc.



2. Disinfect all parts according to Mandatory Cleaning and Disinfection table on page 14.

NOTE: Ensure the correct parts are used when reassembling the canisters, as there are:

- 2 different canister sizes
- 2 different outlet sizes
- 2 different dosing screws (different pitch); the small screw is used for coffee.

NOTE: To ensure consistent In-Cup Quality, use correct parts when reassembling the canisters.

NOTE: All parts can be cleaned in a dishwasher.

WARNINGS & ALERTS

ALERTS	DIAGNOSTICS	ACTIONS
1. Machine floods	<ul style="list-style-type: none"> - Dispense pipes incorrectly fitted to dispense head or mixing bowls outlet - Mixing bowls incorrectly fitted - Whipper seals missing - Overflow pipe incorrectly fitted 	<ul style="list-style-type: none"> - Reposition pipes - Reposition mixing bowls - Check seals - Refit overflow pipe
2. Out of Service OFF 03 displayed	<ul style="list-style-type: none"> - Drip tray full 	<ul style="list-style-type: none"> - Empty drip tray
3. Out of Service OFF 6 displayed	<ul style="list-style-type: none"> - Filling time for boiler or the air break too long 	<ul style="list-style-type: none"> - Check water circuit / leakages
4. Out of Service OFF 6A displayed	<ul style="list-style-type: none"> - Water OFF, no water 	<ul style="list-style-type: none"> - Switch ON water (switch ON external water pump)
5. Out of Service OFF 6B displayed	<ul style="list-style-type: none"> - Water reloads without dispensing any drink 	<ul style="list-style-type: none"> - Check water circuit / leakages
6. Out of Service OFF 14 displayed	<ul style="list-style-type: none"> - No water reload 	<ul style="list-style-type: none"> - Check water circuit
7. No beverage dispensed	<ul style="list-style-type: none"> - Mixing bowl or tube blocked - Canister(s) empty - Machine is not switched ON 	<ul style="list-style-type: none"> - Dismantle mixing bowl and tube to remove the product. Clean parts and reassemble - Refill canister(s) with product(s) - Check if the machine is plugged in - Check if front door is closed properly - Check if machine is switched ON

For all other troubleshooting call technician.

FOOD SAFETY REMINDERS

CLEANING AND DISINFECTION SCHEDULE

ITEM	Daily	Weekly	Monthly	2 x per year
Powder chute	C		D	
Steam trap and mixing bowls / whipper housing / impeller and dispensing tubes	C	D		
Drink delivery area and exterior of the machine	C		D	
Espresso cup stand, drip tray and grid	C		D	
Ingredient canister				D

C: CLEANING D: DISINFECTION

NOTE: Parts MUST be cleaned and rinsed before disinfection.

ALLERGENS

Some products may contain allergens (substances that trigger allergic reactions), please check the allergen declaration on the product packaging (cross contamination may occur in the machine).

NOTES



CONTACT DETAILS:



Creative Food & Beverage Solutions

www.NestleProfessional.com

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